CAPRICHO
DEL REY

ZIHUATANEJO'S CRAFT BEER

ZIHUATANEJO'S ORIGINAL CRAFT BEER

Baltic Porter 355 ml.
Lager 355 ml.
Zihuatanejo Pale Ale 355 ml.
Indian Pale Ale 355 ml.

Dinner Specials

SERVED FROM 6:00 PM TO 9:00 PM

FIRST COURSE
Capresse salad
Caesar's salad
Spinach salad (w/nuts, mushrooms & pineapple)
Cream of corn soup
Seafood soup with pernod

SECOND COURSE
* Lobster thermidor (only in season)
Fish fillet (stuffed with seafood)
* Chiles rellenos (2) (stuffed with shrimp & lobster)
Seafood fettuccini
Coconut shrimp
Chicken "cordon bleu" (with tamarind sauce)
* Tuna steak (with hollandaise sauce)
Skirt steak

Special dessert

Diamond vanilla ice cream (fried)

*CHECK WITH YOUR WAITER FOR AVAILABILITY

12/26

La perla

menu

OPEN FROM 11:00 A.M. TO 9:00 P.M.

LUNCH 11:00 A.M. TO 6:00 P.M.

Appetizers

Fish ceviche
Octopus ceviche
Shrimp ceviche
Mixed seafood ceviche (fish, shrimp & octopus)
Raw strips of fish marinated with lime
Raw strips of shrimp marinated with lime
*Grilled clams with garlic butter
*Grilled oysters with garlic butter
Shrimp with cocktail sauce 16/20

Poultry & Meat

Grilled chicken breast
Chicken breast mexican style
Chicken breast parmesan
Breaded chicken breast
Chicken brochetta
Grilled pork chops
Skirt steak (arrachera)
Beef brochetta

Soup

Red snapper soup
Mixed seafood soup
Chicken soup

Salads

Caesar's salad
Mixed salad

Tex-Mex food

Nachos
Cheese burger
Club sandwich
Chicken fajitas
Beef fajitas
Vegetables fajitas
French fries
BLT sandwich
Hot dogs

Mexican food

Chile relleno (1) stuffed with cheese or meat
(weds, only 6:00 pm - 10:00 pm)
Shrimp empanadas
Shrimp tacos with flour tortillas
Fish tacos with flour tortillas
Cheese tacos with flour tortillas
Chicken tacos with flour tortillas
Fried tortilla shells with beans filling
Fried tortilla shells with beans & chicken filling
Guacamole and chips
Beans
Rice
Chicken enchiladas in green sauce
Chicken enchiladas in red sauce
Shrimps enchiladas in green or red sauce

*** CHECK WITH YOUR WAITER FOR AVAILABILITY**

LUNCH 11:00 A.M. TO 6:00 P.M.

Specialties of the house

La Perla fish fillet **(wrapped in tin foil)**
La Perla fish fillet with shrimp
Shrimp brochetta
*Fried breaded oysters
Grilled seafood brochetta **(shrimp, octopus and fish)**
*Tuna steak **(cooked as your choice)**
Seafood spaguetti
Skirt steak tacos

Shrimp

Shrimp mexican style
Grilled shrimp with garlic
Breaded fried shrimp
Grilled shrimp

Lobster

(only in season time)

*Grilled lobster 800 gms.
*Grilled lobster w/garlic 800 gms.

Octopus

Grilled octopus with garlic butter
Octopus mexican style

Whole fish

CATCH OF THE DAY
ACCORDING TO MARKET PRICE

Grilled red snapper with garlic sauce
Red snapper Veracruz style

Fish fillet

Grilled fish fillet
Breaded fried fish fillet
Grilled fish fillet with garlic
Fish fajitas
Fried breaded fish sticks

Desserts

Homemade flan
Homemade ice cream
Banana split
Handmade coconut ice cream

Coffees

Regular coffee

ASK FOR OUR NESPRESSO COFFEE LIST

*** ASK THE WAITER FOR OUR WINE LIST**

Tequilas

Cuervo Reserva de la Familia Añejo
Don Julio Reserva 1942 Añejo
Don Julio Reposado
Herradura Añejo
Patrón Reposado
Siete Leguas Reposado
Siete Leguas Blanco
And others (ask for menu)

Beers

Beers (bottle) 355 ml
Corona, Victoria, etc.

Beers (bottle) 325 ml
XX Larger, XX ambar, Indio, Tecate light, etc.

Beers (bottle) 355 ml
Bohemia clara, Bohemia obscura, Heineken,
Negra modelo, Modelo botella, Noche buena

Heineken Zero 250 ml

Cervezas de lata 355 ml
Corona light, modelo especial

Cocktails

Afrodisiac margaritas:
Strawberry, tamarind or mango
Lime margarita
Jumbo lime margarita

Flavored daiquiris:
Mango, strawberry or banana
Piña colada
Tequila sunrise
Mai-Tai
Mojito
Bloody mary
Lemonade
Jumbo lemonade
And others (ask for menu)

Beverages

Sodas 355 ml.
Bottle of water 600 ml.
Fresh coconut milk
Coconut with gin
Coco loco

BON APPETIT!!!